

TECHNICAL DATA SHEET

PSSI-262 GENERAL CLEANER

Description:

PSSI-262 General Cleaner is a high foaming, all-purpose cleaner and degreaser, which contains no phosphates or VOCs. PSSI-262 General Cleaner may be applied by brush, through a foaming device or by soaking on equipment, utensils, walls, and floors in all departments of meat, poultry, dairy and general food processing plants.

Physical Properties:

Appearance – Clear blue liquid
Odor – Mild
pH – 7-9
Density – 8.58 pounds per gallon
Foaming – Very high
Rinsing – Excellent

Directions for Use:

Rinse area to be cleaned with hot water (100-140°F) to remove gross soil. Use 1 to 4 ounces of PSSI-262 General Cleaner per gallon of hot water (100-140°F). Apply with brush, through a foaming device or by soaking and let stand. Thoroughly rinse with potable water to remove all residue.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. This product should not come into direct contact with meat, shell eggs, or other food products.

Safety:

Danger! Causes serious eye damage and damage to organs through prolonged or repeated exposure. Harmful to aquatic life with long lasting effects.

Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep container covered and store in a cool, dry place. Keep from freezing.

Regulatory Status:

PSSI-262 General Cleaner does not contain ingredients of animal origin or ethanol and does not come into contact with materials of animal-origin or ethanol during processing or storage.